

\$21 weekday lunch from 11 to 2

any appetizer and main OR main and sweet
one deal per person, whole table must participate

\$6 lunch sangrias

classic red, mojito white, sparkling passion fruit

\$4 beer

lionshead american style lager, lion brewery, pa

weekday happy hour 2 to 5pm

appetizers

crispy broccoli 9 panko breading, pickled sun dried raisins, caraway spice, herb yogurt

hazelnut veloute^ 8 soup of roasted virginia apple and celery root, pickled apple, herb oil

barsotto 9 pearl barley cooked risotto style, crispy shiitake mushroom, cultured garlic cream (kaštynys)

asian pear salad^ 9 mixed greens, crushed hazelnut, manchego cheese, peppercorn vanilla vinaigrette

chicken empanadas 10 roasted free range chicken, mixed greens, smoked paprika sauce

crème fraiche wings^ 10 kendall farms crème fraiche, korean chili paste, oyster sauce

mains

char salad^* 19 sustainable fish, greens, soy brined egg, taggiasca olive, creamy wuster vinaigrette

house gnocchi 19 butternut squash, red beet gnocchi, basil, wild mushrooms, manchego, truffle oil

pork confit steak^ 19 heritage pork, sweet potato puree, eggplant caponata, herb chimi churri

PEI mussels^ 16 smoked tomato broth, caramelized onion, black forest ham, herbs, baguette

panko chicken sandwich 16 free range breast, house pickle, truffle mayo, gruyere, brioche bun, herb fries

sweets

pumpkin cheesecake mousse^ 8 almond graham crumb, whipped cream

brownie bread pudding 8 baguette soaked in bittersweet chocolate ganache, vanilla ice cream

fried apple pie 8 dulce de leche, lavender honey, cinnamon sugar, old fashioned vanilla ice cream

lithuanian honey layer cake 8 cinnamon, allspice and caramelized honey, lemon sour cream

beer float 8 duck rabbit brewery milk stout, vanilla bean ice cream

ice cream^ old fashioned vanilla, deep chocolate; one scoop **3**, two scoops **5**, 3 scoops **7**

sides

seared crostinis 3

fries with herbs de provence 4

join us sundays, mondays and tuesdays for a \$35 3 - course dinner
one deal per person for lunch and dinner. whole table participation requested

Please alert your server of any food allergies or dietary restrictions. Due to special precautions the food may take longer to make.
Parties of 6 or more are subject to 20% service gratuity.

* - may be served raw or undercooked. consuming raw or undercooked food may increase risk of food borne illness.

^ - upon request menu item can be made without gluten ingredients. Please note that fried items may be cross contaminated.

Chef / owner Justė Židelytė